

Food Contact Statement EC

Introduction

The framework Regulation EC 1935/2004 Food Contact of the European Parliament lays down regulations on materials and articles intended to come into contact with food. Belonging Regulation EU 10/2011 is a specific measure within the meaning of Article 5 of Regulation EC 1935/2004 and establishes specific requirements for the manufacture and marketing of plastic materials intended to come into contact with food. Principle is that food contact materials should be safe and should not transfer their components into the foodstuff (migration) in unacceptable quantities. The EU legislation for food contact materials is based on positive lists of the substances and maximum limits of migration to food. Only positive list substances may be used for manufacturing of food contact plastics.



Statement

Ammeraal Beltech declares that the product described below

Item code: SBRY577001
Belt description: Ropanyl EM 8/2 00+02 light blue M2 AS FG

complies with the relevant requirements as laid down in:

1. Regulation (EC) No. 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food
2. Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food

and has been manufactured in accordance with the relevant requirements of Commission Regulation (EC) No. 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food. We regularly check if above regulations are amended and include relevant changes in our protocols.

With regards to dual-use additives, Regulation (EC) 1333/2008 (food additives) and (EC) 1334/2008 (flavors) it is the obligation of the end-user to verify that limits are not exceeded. Additional information in this regards can be released on request.

This product does not bring about an unacceptable change in the organoleptic properties of food. Neither does it contain materials in Nano form.

Traceability of the product is ensured according to Regulation (EC) No. 2023/2006.

Conditions of use

Migration tests were performed and have shown that under below conditions of use migration limits where not exceeded:

- For direct repeated contact with the following type(s) of food: dry, aqueous, acid, alcoholic and fatty or oily.
- Any food contact conditions that include hot-fill and/or heating up to a temperature T where $70\text{ °C} \leq T \leq 100\text{ °C}$ for maximum of $t = 120/2^{((T-70)/10)}$ minutes, which are not followed by long term room temperature or refrigerated storage.
- Food contact surface volume ratio used to establish compliancy of product: $6\text{ dm}^2/\text{kg}$

Migration results

Raw materials used comply with the requirements of this regulation. This product contains substances with restrictions (SML, SML(T) or QM) and/or specifications as set out in Annexes I and II of regulation (EU) 10/2011. All restrictions and specifications are met if the product is used under the conditions specified in this statement. These substances and test results will be disclosed to the competent authority on request.

Below food simulants and test conditions were used for overall and specific migration.

Simulant	Composition	Test number	Contact time [h]	Contact temperature [°C]	Overall migration limit [mg/kg]	Result
A	10% ethanol	OM3	2 h	70 °C	60	Within limit
B	3% acidic acid	OM3	2 h	70 °C	60	Within limit
D2	Vegetable oil	OM3	2 h	70 °C	60	Within limit

This statement is valid for the product delivered by us as specified above.

The information included in this document is valid from stated version date until this document is superseded.

Because of possible changes in the underlying legislation and regulations, as well as possible changes in our products, we cannot guarantee that the status of this document will remain unchanged. It will be renewed in all cases where the previous conformity is no longer ensured. It is the responsibility of our customers to verify the regulatory status periodically. Between first installation and food contact Ammega advises to properly clean the conveyor belt.

The Commission Regulation (EU) 10/2011 Annex III and V provide guidelines for the selection of test conditions to be used for various food products and conditions of use. According to that and under considerations of the food contact stated, the product complies with the stipulations of this Regulation regarding food contact. The user shall verify himself that the product is suitable for the contact beyond the stipulations of this declaration.

This product is manufactured by:

One of the Manufacturing plants of Ammega Group

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